

# TEMPORARY EVENT FOOD SAFETY CHECKLIST

Temporary food events are required to comply with National Park Service (NPS) Public Health Guidelines (NPS-83). This checklist is meant to highlight the most important provisions relevant to temporary food events and to provide guidance consistent with existing NPS public health policy. **Temporary food events need to comply with all items on this checklist and the USPHS / FDA Food Code.**

## Food

\_\_\_ Certified Food Safety Manager (recommended no more than 3 years since training) on duty at all times.

\_\_\_ Menu limited to approved items list.

\_\_\_ Source B All food items are from an approved source.

\_\_\_ Source - food items prepared off-site are prepared in a pre-approved licensed establishment (copy of current license, inspection report and establishment agreement submitted with application).

\_\_\_ If required, HACCP temperature logs maintained on potentially hazardous foods prepared offsite.

\_\_\_ Cold food packed at less than 41<sup>0</sup> F .

\_\_\_ Temperature of cold foods maintained during transport.

\_\_\_ Hot food packed at more than 140<sup>0</sup> F.

\_\_\_ Temperature of hot foods maintained during transport.

\_\_\_ Food stored in new food bags not in garbage bags.

\_\_\_ Raw meats stored so that they will not contaminate other foods.

\_\_\_ Toxic materials are stored separately from foods.

\_\_\_ Cold food maintained at less than 41<sup>0</sup> F while being held onsite.

\_\_\_ Hot food maintained at more than 140<sup>0</sup> F while being held onsite.

## Employees

\_\_\_ Healthy; no illnesses or infection symptoms such as (a) diarrhea, (b) fever, (c) vomiting, (d) jaundice, (e) sore throat with fever, or (f) open cuts or sores on the hands or wrists.

\_\_\_ Employees thoroughly wash hands with soap and water before working, after breaks and after using bathroom, and any other time their hands become contaminated.

\_\_\_ Employees are wearing clean clothes.

## Equipment

\_\_\_ Food containers cleaned and sanitized after each use.

\_\_\_ Sufficient refrigeration or drained ice to maintain cold temperatures less than 41<sup>0</sup>F.  
\_\_\_ Sufficient hot holding devices to maintain hot temperatures above 140<sup>0</sup>F.

\_\_\_ Cooking equipment to heat food to 165<sup>0</sup>F.

\_\_\_ Approved clean food thermometers are available and used frequently for measuring food temperatures during cooking and holding.

\_\_\_ Approved refrigeration thermometer for each cold holding unit.

\_\_\_ Handwashing facilities - Insulated container with spigot, warm water and catch basin.

\_\_\_ Three compartment sink or equivalent for dishwashing.

\_\_\_ Counter protection (sneeze guards) if food is to be held on counter for serving.

\_\_\_ Tables, stands, pallets or other devices to keep all food, utensils, single service, equipment, food prep and other operations off the ground or pavement.

\_\_\_ Clean and sanitized water containers to transport water to food booth.

\_\_\_ Wiping cloth sanitizer containers.

\_\_\_ Sufficient utensils, disposable gloves for food prep and dispensing.

\_\_\_ Sufficient garbage storage containers for food prep.

## Supplies

\_\_\_ Sufficient supply of sanitary disposable towels.

\_\_\_ Sufficient supply of handsoap.

\_\_\_ Sufficient diswashing soap.

\_\_\_ Sufficient chemical sanitizer (chlorine, quat or iodophor).

\_\_\_ Sufficient supply of sanitizer test strips for selected sanitizer.

\_\_\_ Sufficient fuel for cooking and hot holding.

\_\_\_ Sufficient ice if needed for cold holding.

\_\_\_ Extra plastic wrap and/or foil to cover food containers during holding.

\_\_\_ Wiping cloths are stored in a 50-100 PPM chlorine solution (1 capful of household bleach per gallon of water) or in another approved sanitizer (quat or iodophore).

\_\_\_ Sanitizing water is changed when it becomes dirty.

\_\_\_ Wiping cloths are either discarded or washed when soiled.

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If you have any questions, please contact your Regional Public Health Consultant or park Sanitarian, or call WASO Public Health for more information at **202-565-1120** or see our NPS Public Health web page at **[www.nps.gov/public\\_health/](http://www.nps.gov/public_health/)**.

